



Mother's Day Tea & Brunch

Savory

AHI TUNA

BLACK SESAME SEED CRUSTED TUNA, SEAWEED SALAD
SEARED TUNA, TROUT ROE, WASABI SPOON

SUSHI ROLL

SMOKED SALMON, DILL, MANGO, CUCUMBER, PICKLED GINGER, WASABI

CHICKEN SALAD

CHICKEN SALAD, STRAWBERRY, BEET BASKET

CUCUMBER SANDWICH

PINK PEPPERCORN, CITRUS CREAM CHEESE, LEMON ZEST, WHITE TOAST

PINK DEVEILED EGG

EMULSIFIED EGG YOLK, PICKLED RELISH, CRISPY BRESAOLA

Sweet

PINEAPPLE MATCHA BASKET

CHERRY AMARETTO TART

COCONUT UBE LEMON

CHERRY BLOSSOM ÉCLAIR

LYCHEE STRAWBERRY ROSE ROLL CAKE

Scones

VANILLA

MATCHA

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY JAM, APRICOT JAM



Omelet Station

CREATE YOUR OWN OMELET
MUSHROOMS, PEPPERS, TOMATOES, ONIONS, BACON, FOREST HAM
SPINACH, CHORIZO, CRAB MEAT, CHEDDAR, SWISS

Breakfast Station

SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE
BREAKFAST POTATO MEDLEY

Avocado Toast & Lox Station

MASHED AVOCADO, SLICED TOMATO, CHOPPED BACON, CHOPPED EGG
SMOKED SALMON, TRADITIONAL CONDIMENTS

Crêpes À La Mode

FRENCH CRÊPES, WHIPPED CREAM, VANILLA ICE CREAM
CHOCOLATE SAUCE, STRAWBERRIES, BANANAS, TOASTED ALMONDS

\$165 per person, \$85 per Child (5-12 years old). Complimentary for children 4 years and under. All prices are subject to 24% service charge and 10% sales tax.



Tea Selection

WILLARD SIGNATURE BLEND

BLACK TEA, BERGAMOT
SWEET ORANGE PEEL, ROSE PETALS

WHITE LEMON CHIFFON

WHITE PAI MU TAN TEA
SUNLIT LEMON LEAVES, LEMON PEEL

GOLDEN APRICOT ORCHARD

APRICOTS, VANILLA, BLACK TEA

WILLARD CHERRY BLOSSOM BERRY

CHERRIES, BERRIES, ROSE PETALS

SPRING GARDEN GREEN

LYCHEE-SCENTED GREEN TEA, HIBISCUS, ROSE HIP, BLACKBERRY LEAF

Bottomless Champagne Bar

VEUVE CLICQUOT BRUT "YELLOW LABEL"

MIMOSA

PEACH BELLINI

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the risk of foodborne illness*